Installation Service Manual & Parts

EmberGlo® Model FS2

CAUTION:
This steamer to be used with distilled water only (demineralized). Without treated water, deposits can build up in steam generators causing reduced steam volume and eventual stoppage of steam production. Clogged or limed steam generators caused by use of non-distilled water will not be covered under the terms of the warranty.

SAFETY INFORMATION TERMS: The following terms are used to identify hazards, safety precautions or special notations and have standard meanings throughout this manual. When you see the safety alert symbol and one of the safety information terms, as shown below, be aware of the hazard potential.

DANGER: Identifies the most serious hazards which **will** result in sever personal injury or death.

WARNING: Signifies hazards that **could** result in personal injury or death.

CAUTION: Identifies unsafe practices which **would** result in minor personal injury or product and property damage.

Warranty

All electrical equipment sold under the Ember-Glo trademark is warranted against defects in material and workmanship for a period of one year from date of original installation. Midco's obligation under this warranty shall be limited to repairing or replacing, at our option, any part of said equipment which Midco's examination shall disclose to its satisfaction to be thus defective.

Under the terms of this warranty, models considered portable (devices with cords and plug caps such as Midco Steamers) must be returned to the nearest service station, transportation prepaid. Non-portable units with permanent wiring will be serviced on the customer's premises. Under these terms, Midco agrees within the terms of this Warranty, to make all repairs at no charge. Portable units will be returned, transportation collect.

This warranty does not apply to damages resulting from accident, misuse, abuse or alteration.

No equipment may be returned without written authorization from Midco. Returned goods must be shipped prepaid to the factory.

WARNING: Improper installation and use of this product could result in personal or property injury.

Warranty card must be filled in and returned to Midco to validate warranty.

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Installation

Electrical

Connect unit to a suitable power supply with flexible metal conduit. Selective hook-up to power terminal block permits steamer to be used with either 240 or 208 volt, single phase, 3-wire circuits. Refer to wiring diagram on inside of back cover.

Note: Unit must be wired with 3 wires to the terminal block. Voltage across terminals L1-N and L2-N should not exceed 150 volts. No internal wiring changes are necessary.

Wiring should conform to the National Electric Code or the code legally authorized in your locality.

Setup

When choosing a location for the steamer, be sure that there is adequate space over the unit to lift lid completely. The unit must be reasonably level, front to back and side to side. To level, turn the lower part of each leg IN or OUT. Close the lid. If the lid does not rest evenly on body at front corners, screw front legs OUT to raise or IN to lower. Pull out water pan and fill with distilled water (***not hot or boiling***) to the top of the water pan baffles. Then close drawer. Unit is now ready for operation.

Operation

1. Move toggle switch to ON position. The pilot light remains on at all times. Each pilot light indicates power is available to one of the two steam generators.Allow 15-20 minutes to reach operating temperature.
2. Open steamer lid, place food in pan; close lid and operate lever as required per cooking guide. Operate lever to the left and return to vertical position. A "shot" is one operation of the lever.
3. At end of time cycle, open lid and remove food.
4. Keep lid closed when not in use. This keeps the food pan hot and reduces condensation and poor performance.
5. To shut off unit move toggle switch to OFF position.

⚠ **Caution: Rapid repeated operation will over steam the unit. The amount of steaming necessary is determined by the type and amount of food to be heated. For more than one shot wait 15 seconds between shots.**

Maintenance Daily as Required

The water pan is removed by pulling all the way out. Clean thoroughly; replace baffles. The food pan is removed by lifting up the front edge of the pan until it will slide out. Clean thoroughly inside and out. Wipe clean the steam discharge plate on the inside of lid.

Service

⚠ **Caution: Before attempting service, pull disconnect switch.**

For access to the steam generators and thermostats, remove the lid cover. For access to all other parts (pump, electrical wiring, etc.) remove the back panel of the unit.

Power Switch

The on-off switch should audibly "click" when operated manually. If mechanically operative, a continuity check should be made.

Thermostat

The thermostat is non-adjustable and factory calibrated. No attempt should be made to repair; replace if defective.

Pump System

❑ If pump system is not functioning properly, operate pump lever and observe length of pump shaft travel. It should travel approximately $1^1/_4$". If travel is less, check for broken links and pins or for loose screws.

❑ Disconnect brass fitting at water riser tube at one generator and bend tube up so discharging water will clear front of unit. Operate lever; water should shoot out about 15

Service Continued

feet. If water does not shoot out, remove and inspect plastic inlet tube assembly for leaks. Any air entering tube will break the suction on the water. Check operation of dip tube as detailed below. If water still does not shoot out, pump should be replaced.

Dip Tube and Spring

The dip tube is designed to snap into a vertical position after the water pan has been inserted or removed. If it does not, check the return spring for proper tension. If it is broken, or out of position, replace or adjust accordingly. Check water tubes for cracks or leaks.

Steam Generator(s)

❑ Remove lid cover and generator insulation. This will expose a square plate on each generator, which is removable for cleaning steam passages.

❑ Check the three exposed holes when the clean-out cover is removed. If any of these holes are clogged, clean them out by hand-twisting a $^{7}/_{64}$" drill for the center hole and a $^{3}/_{16}$" drill for the two side holes.

❑ After thoroughly cleaning the three holes, reset disconnect switch, wait for unit to reach operating temperature (approximately 15 minutes), stand clear to avoid vertical steam jet and operate lever to steam unit. **THE UNIT MUST BE HOT**. Operate several times to blow out any accumulation.

❑ Pull disconnect switch and let generator cool. Replace the clean out covers, using new gaskets (replacement gaskets are taped inside back panel). With the unit hot, operate lever. The unit should steam properly. If it does not, and the pump is operative as detailed under PUMP SYSTEM, one or both generator assemblies are probably limed and must be disassembled and cleaned or replaced. (Request bulletin number 8449-91 for cleaning and resealing of generator.)

Trouble Chart

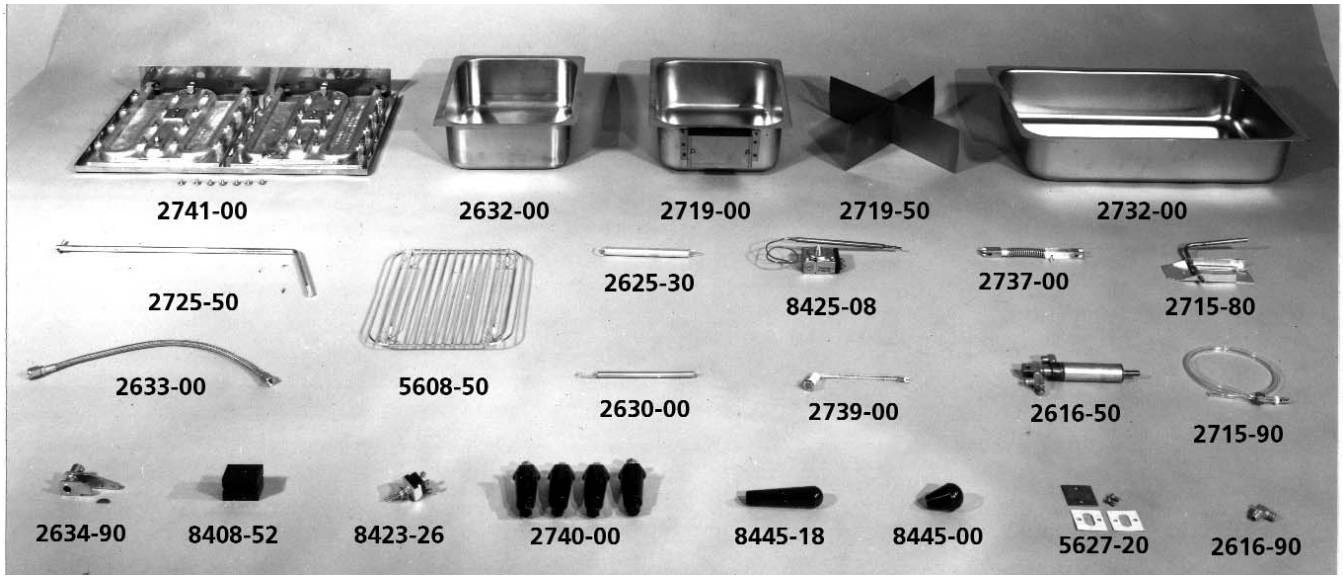
1. **Unit will not heat up; light out.**
   a. No power.
   b. Loose internal connection.
   c. Defective switch.

2. **Unit will not heat up; light on.**
   a. Defective thermostat.
   b. Loose heating element connection.
   c. Defective generator electrical unit.

3. **Unit heats up; light(s) will not light.**
   a. Defective light in switch.
   b. Loose light connection.

4. **Unit heats up; does not steam.**
   a. No water in pan.
   b. Defective pump.
   c. Pump linkage broken or disengaged.
   d. Leak in inlet tube.
   e. Dip tube inoperative.
   f. Clogged steam generator.

Note: If electrical trouble is other than loose connections, it is recommended that parts be replaced rather than repaired.



PART NUMBER	DESCRIPTION
2608-10*	Discharge plate—5/16" thick aluminum (2-required)
2608-80*	10-24 x 1 1/2" Stainless Steel Carriage Bolts with nuts and washers (set of 16)
2616-50	Water pump and Check Valves less Clevis, brass nut and Riser Tube Fitting
2616-90	Pump Fitting for Water Riser Tube
2625-30	Crank Return Spring
2627-50*	Clevis Pin with Hitch Pin
2630-00	Lid Balancing Spring (4-required)
2632-00	Food Pan—Half Size (2-required)
2633-00	Flexible Water Riser Tube
2634-90	Crank with Cotter Pin and Half Moon Key
2708-90*	Stainless Steel Plate on bottom of Lid Assembly to which Generators are bolted (bolts included)
2715-80	Dip Tube Assembly less Extension
2715-90	Plastic Dip Tube Extension with fittings
2718-00*	Wire Harness Set less Power Cord
2719-00	Water Pan less Handle and Front Panel
2719-50	Water Pan Baffles
2725-50	Pump Handle with Cotter Pin and Half Moon Key
2732-00	Food Pan—Full size
2736-00*	Food Pan Insulation (Bottom and Sides)
2737-00	Spring Hold Down Assembly complete with 2 Clevises, Spacer, Spring and Rod

PART NUMBER	DESCRIPTION
2739-00	Pilot Light
2740-00	21/2" Legs with hardware (set of 4)
2641-00 Mounting	Steam Generator Assembly complete with Plate, 2-Steam Generatosr, 2-Discharge Plates and hardware 120/1/60
2741-01 Mounting	Steam Generator Assembly complete with Plate, 2-Steam Generatosr, 2-Discharge Plates and hardware 230/1/50
5601-40*	Generator Insulation (2-required)
5608-50	Food Pan Grid (2-required)
5627-20	Clean-Out Gasket Kit (2-required)
5655-90*	Steam Generator only (2-required) 120V—bolts not included
5655-91*	Steam Generator only (2-required) 220V—bolts not included
8408-52	Terminal Block
8423-26	Toggle Switch—DPST
8425-08	Thermostat (Robertshaw K154)—2-required
8445-00	Ball Knob (Pump Handle)
8445-18	Tapered Knob (Lid Handle)—2-required
8450-11*	3/32" x 5/8" Half Moon Key
8451-82*	3-oz. Tube RTV Silicone Cement

* Not Shown

Avoid error in parts selection. When ordering, use complete Ember-Glo part number and description. Furnish model number, bill of material number and date code or serial number from specification plate.

IMPORTANT: Availability of parts as well as specifications are subject to change without notice. Please consult factory for item availability.

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